THE CLAIMS

What is claimed is:

1. A reconstituted biscuit composed of fragments of baked biscuit, agglomerated within a binder comprising at least one carbohydrate and a fat, with the biscuit preserving its physical integrity, shape and crunchiness during processing or storage at temperatures below 0°C.

2. The biscuit of claim 1, wherein the binder comprises 20 to 40% of a fat that is a solid at room temperature, 50 to 75% of at least one carbohydrate and 0.01 to 5% of at least one emulsifier.

3. The biscuit of claim 1, wherein the biscuit particles are present as a random distribution such that at least about 60% of the particles have a mean diameter of between about 2 and 3 mm.

4. The biscuit of claim 1, wherein the biscuit particles are present as a random distribution such that at least 90% of the particles have a mean diameter of between about 1 and 3 mm.

5. The biscuit of claim 1, wherein the fat is a hydrogenated vegetable fat.

6. The biscuit of claim 1, wherein the carbohydrate of the binder is sucrose, maltodextrin, or glucose syrup, either used alone or in combination.

7. The biscuit of claim 1, having a final moisture level of between 1 and 5%.

8. A composite frozen confectionery product comprising a biscuit according to claim 1 in contact with a frozen confectionery mass.

9. The composite frozen confectionery of claim 8, wherein the frozen confectionery mass comprises a water ice or a dairy product-based frozen composition.

10. The composite frozen confectionery of claim 8, wherein the biscuit has a desired shape and a final moisture level of between 1 and 5%.

11. A process for manufacturing a biscuit which comprises the following steps:

heating a mixture comprising 50 to 75 parts of a fat that is solid at room temperature and 20 to 40 parts of at least one carbohydrate at a temperature and for a period of time sufficient to ensure melting of the fat,

mixing 60 to 90 parts of the resulting heated mixture with 10 to 30 parts of biscuit particles,

cooling the mixture of fat, carbohydrate and biscuit particles, with stirring, to a temperature less than the melting point of the fat,

preparing a syrup by heating, with stirring, a mixture comprising 50 to 80 parts of at least one carbohydrate, 20 to 50 parts of water, 2 to 10 parts of a fat which is solid at room temperature and 0.01 to 5 parts of at least one emulsifier, at a temperature and for a period of time sufficient to ensure dissolution and emulsification of the ingredients,

cooling the syrup to a temperature that is less than the melting point of the fat in the mixture that includes the biscuit particles,

combining 40 to 80 parts of the mixture that includes the biscuit particles with 20 to 60 parts of the cooled syrup to obtain a malleable mass,

forming the mass into a desired shape of the biscuit, and

hardening the final biscuit by evaporating water contained therein so as to obtain a reconstituted biscuit having a final moisture level of between 1 and 5%.

12. The process of claim 11, wherein the final biscuit is hardened by drying the desired shape of the formed mass with hot air at a temperature of between 40 and 150°C for 10 to 60 minutes.

13. A reconstituted biscuit made by the process of claim 11.

14. A process for making a composite frozen confectionery product which comprises:

preparing a biscuit according to claim 11;

cooling the biscuit; and

combining the biscuit with a frozen confectionery to form the composite frozen confectionery product.

15. The process of claim 14, wherein the frozen confectionery mass comprises a water ice or a dairy product-based frozen composition.

16. The process of claim 15, wherein the biscuit has a desired shape and a final moisture level of between 1 and 5%.

17. A composite frozen confectionery product made by the process of claim 14.